

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	1	Date	02/10/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:25 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Eureka College - Dickinson Commons	22 147	Sodexo America LLC/SodexoCampusServices		I	
Street Address		Purpose of Inspection			
300 E. College Avenue		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	61530				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In		
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	N/O		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	Out		X
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
29	N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	X	X	
Thermometers provided & accurate			
Food Identification			
37	X	X	
Food properly labeled; original container			
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Eureka College - Dickinson Commons

Establishment #: 22 147

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Smartpower

PPM: 700

Heat: 194

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Chicken tortilla soup/salad bar	177		Macaroni pasta/pizza station	185	Milk/milk cooler
Lentil soup/salad bar	185		Stromboli/pizza station	157	Yogurt parfait/RIC
Andouille sausage/grill hot-hold	181		Diced eggs/salad bar	39	Turkey/deli station
Cheesebruger/grill hot-holding	140		Cut lettuce/salad bar	40	Ham/deli station
Meatloaf/at request	155		Pasta salad/salad bar	41	Housemade ranch dressing/RIC
Mashed potatoes/at request	143		Sliced tomatoes/salad bar	40	Cut melon/RIC
Brown gravy/at request	154		Diced chicken/salad bar	39	Turkey a la King/WIC
Carrots & peas/at request	145		Chocolate ice milk/soft-serve unit	44	Pasta/WIC
Rice pilaf/at request	158		Vanilla ice milk/soft-serve unit	37	Roast beef/WIC

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	3-501.16 (P) Observed in food serving area in soft-serve unit internal temperature of chocolate ice milk indicated 44° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature also indicated 44° F. Reviewed TCS cold-holding temperature requirements and discussed HACCP concept with person-in-charge during inspection. Chocolate ice milk removed and discarded by food employee during inspection.
36	4-204.112 (C) Observed in food serving area in bulk milk dispensing unit temperature measuring device not provided and conspicuous. Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen prep area container of dry food product without name identifying contents on container. Identify food storage containers with common name of the food. Dry food product was lentils and labeled by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Nathan Stewart

Nathan Stewart 19609116 - ServSafe Exp. 7/2025	Charmaine Uphoff 21395007 - NRFSP Exp. 10/2022	Karen Wagner 21441102 - NRFSP Exp. 3/2023	Stefani Stewart 15272497 - ServSafe Exp. 6/2022
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

[Signature]

Person in Charge (Signature) _____ Date Feb 10, 2022

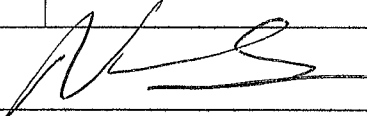
Inspector (Signature) Paul Wilson WCM EL Follow-up: Yes No (Check one) Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Eureka College - Dickinson Commons

Establishment #: 22 147

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, concessions, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note that if any changes (menu, equipment, remodeling, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Fall 2022
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Observed temperature log sheets for monitoring temperatures of refrigeration units, internal TCS food temperatures, sanitizer concentrations, and dishwasher temperatures.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees wearing masks at time of inspection


 Person in Charge (Signature)

Feb 10, 2022
 Date

Paul Wilbur WCHD
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____